



River Valley District 4-H

Favorite Food Show



Step 1: Pick your Favorite Food

Choose an item that is your favorite to eat/drink and that is age appropriate for you to make! The dish can be an appetizer/salad, main or side dish, dessert, or a beverage!

Step 2: Pick a theme and event

Choose where you would serve your Favorite Food! Is it appropriate for a birthday party, backyard barbeque, or picnic? The themes and events are endless! Your theme should coordinate with your favorite food, menu, and table setting!

Step 3: Plan the rest of the menu

You will only be making your favorite food but plan what else you would serve at your event! Your menu needs to be age appropriate with food that you are able to cook. Include the basic elements: Appetizer/Salad, Main Course, Side Dish, Dessert, and Beverage but you may choose to have as many courses as needed to match your event. Things to consider:

- ✿ Nutritional Content: Is my menu colorful? Does it represent the food groups according to the My Plate model? Check out www.choosemyplate.gov for more details on nutritional values.
- ✿ Location/Atmosphere: Would it be safe and appropriate to serve this menu at your event? Would your menu be able to be kept the proper temperature? Check out www.foodsafety.gov for more information on food safety.

Step 4: Set your table for judging

Circular tables will be provided. If you would prefer to use a card table, you are allowed to bring your own. You will need the following items to display on your table:

- ✿ Tablecloth and placemat
- ✿ Table setting for 1 (Paper items are appropriate for informal themes and/or events)
- ✿ 1 serving size portion of your Favorite Food
- ✿ Displayable menu – Get Creative – can be in a photo frame, paper table tent, etc.
- ✿ Displayable Recipe Card for your Favorite Food
- ✿ Utensils to serve your Favorite Food (potholders, spoons, knives, etc.)
- ✿ Centerpiece (optional)

Entry Information:

To participate in the Favorite Food Show, the 4-H'er must be enrolled in the Foods & Nutrition project through 4-H Online at <http://ks.4honline.com>. The Project Add/Drop Deadline is May 1st.

To enter, fill out the entry form online at <https://tinyurl.com/FaveFoodShow> by Monday, May 21st, 2018. Entries received after this date will be dropped a ribbon placing and will not be eligible for Champion/Reserve Champion. Questions regarding the Favorite Food Show should be directed to RVD 4-H Agent, Monica Thayer, at 785-527-5084 or mthayer@ksu.edu.

Additional Rules:

1. Food must be prepared prior to arriving for judging. There will be a kitchen available for final preparations. A refrigerator/freezer and oven/stove are available. If you need any utensils, dishes, or electronic appliances, such as a crockpot, you are responsible to bring it with you.
2. Follow all food safety regulations! Due to food safety concerns, the judge may choose to not taste food. Check out the Food Safety Information Sheet attached for important tips. Questions and concerns about Food Safety should be directed to your local River Valley District extension office.
3. No alcohol can be used.
4. To receive your ribbon and premium, you must exhibit your Favorite Food entry at your local county fair. Your fair exhibit should include your place setting, menu, recipe, centerpiece, and a photo of your Favorite Food.

Placing Information:

Each 4-H'er will receive a ribbon placing using the scorecard below. Since this is a fair exhibit, ribbons will be awarded per county. If deserving, a Champion and Reserve Champion will be selected in the following age divisions at the Favorite Food Show.

- ✿ Beginner (4-H age 7-8)
- ✿ Junior (4-H age 9-11)
- ✿ Intermediate (4-H age 12-13)
- ✿ Senior (4-H age 14-18)

The Scorecard:

1. The Favorite Food
 - Appearance (including proper portion size)
 - Flavor
 - Quality
2. Menu
 - Appropriate food choices to compliment Favorite Food and event/theme
 - Age appropriate food choices
 - Balanced in color and texture
3. Table Setting
 - Menu and recipe are clean, legible, and displayed
 - Appropriate for menu/event
 - Attractive (Theme, color scheme, dishes, tablecloth, centerpiece, etc.)
4. 4-H'er
 - Understands preparation, nutritional value, table setting techniques, and food safety
 - Appropriate Dress
 - Interview – Eye contact, clarity, volume of voice

